



Social Hour

3 - 6 everyday

SNACKS \$5

CHIPS & GUACAMOLE

COCONUT CRUSTED SHRIMP

DEVEILED EGGS

PLATES \$9

AHI TUNA LETTUCE WRAPS
cucumber, noodles, chili ssam sauce

PULLED PORK TACOS
pineapple, cilantro slaw, lime crema, ancho bbq

SALMON CAESAR
shaved parmesan, garlic croutons

*Join us for brunch
Saturday & Sunday 10-2!*

Not all ingredients are listed, please inform your server to any food allergies or dietary restrictions *There is an increased risk of foodborne illness when consuming raw or undercooked meats and seafood.



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FLATBREADS \$7

CLASSIC

mozzarella, crushed tomatoes, fresh basil

FOUR CHEESE

mozzarella, cheddar, parmesan, boursin

HAWAIIAN

smoked pork, pineapple, banana peppers

SPICY PEPPERONI

jalapeño, caramelized onion, mozzarella

WILD MUSHROOM

triple cream brie, herb ricotta, arugula

PREMIUM WINES \$5

PROSECCO, LA MARCA

veneto, italy

CHARDONNAY, WILLIAM HILL

central coast

RED BLEND, ERGO

rojo, spain



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CLASSIC COCKTAILS \$5

CLASSIC MARTINIS

tito's handmade vodka or
bombay sapphire gin
noilly pratt vermouth

MOSCOW MULE

three olives vodka, barrett's ginger beer

MANHATTANS & OLD FASHIONEDS

jim beam, carpano antico vermouth
brandy soaked dark cherries

APEROL SPRITZ

aperol, bubbles, fresh orange

\$2 OFF
ANY CRAFT DRAFT

Social Hour is not offered on holidays.

Social Hour pricing for dine-in only.

No substitutions or split plates please.